

K4-60



LORENZO BARROSO

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High-production automatic clipper connected to the filler for closing sausages in natural or artificial casings with two aluminium clips.

It closes a great variety of sausages and casings, approximately up to 60 mm of diameter, depending on the product type.

Computer-controlled; it adapts to a wide range of products by just changing different selected sequences.

Features:

- Robust construction and stainless components specially treated to withstand the adverse conditions such machines usually work in.
- Electropneumatic operation with PLC.
- Minimum maintenance.
- Our firm provides lubricant ALB-591 in spray and in can, which meet all EU and USA demanded requirements for its use in the Food Industry.

Following our standards, its devices and elements are protected by our own patents. In order to improve the machine, we reserve the right of modifications without prior notice.

Technical data:

Net weight: 98 Kg.
Operating pressure: 6 bar
Air consumption: 7,2 liters/cycle
Electric consumption: 150 W
Electric connection: 50Hz 230V
60Hz 275V

Model

Range of clips

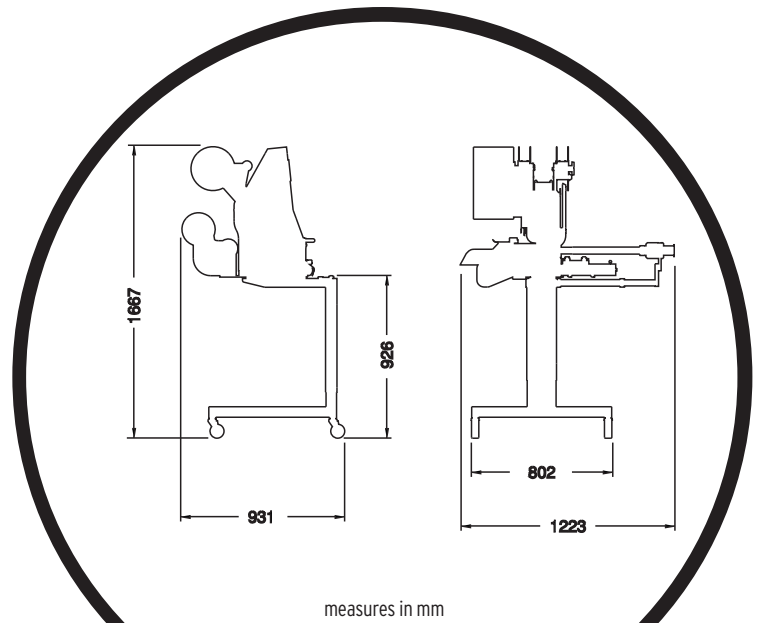
H-2700
C25

H-2710, H-2712, H-2714, H-2716

Accessories:



Loops



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MANUFACTURER OF MACHINES AND CONSUMABLES SINCE 1958

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